

# DINNERLY



## Turkish Lamb Pasta with Tomato and Cheesy Top



25 minutes



2 Servings

Quick to prepare and always a crowd-pleaser, a hearty bowl of pasta is a midweek winner. Ramp up the flavour with a kofta-spiced lamb sauce and top with loads of cheese.



### WHAT WE SEND

- 1 tomato
- 1 carrot
- 50g cheddar <sup>7</sup>
- 200g shell pasta <sup>1</sup>
- lamb mince
- 10g kofta seasoning <sup>17</sup>

### WHAT YOU NEED

- 2 garlic cloves
- 1 tbs olive oil
- 1½ tbs tomato paste

### TOOLS

- medium saucepan
- box grater
- medium deep frypan with lid

Our veggies come straight from the farm, so please wash them before cooking.

### ALLERGENS

Gluten (1), Milk (7), Sulphites (17). May contain traces of other allergens.

### NUTRITION PER SERVING

Energy 825kcal, Fat 32.5g, Carbs 82.9g, Proteins 45.8g



#### 1. Prep ingredients

Bring a medium saucepan of salted water to the boil for the pasta. Crush or finely chop 2 **garlic cloves**. Coarsely chop the **tomato**. Peel the **carrot**, then coarsely grate the carrot and **cheese**.



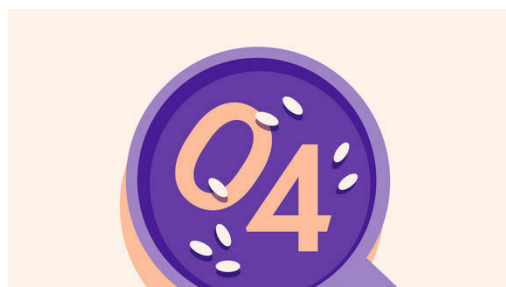
#### 2. Cook pasta

Cook the **pasta** in the pan of boiling water for 11 mins or until al dente. Reserve **250ml (1 cup) cooking water**, then drain the pasta.



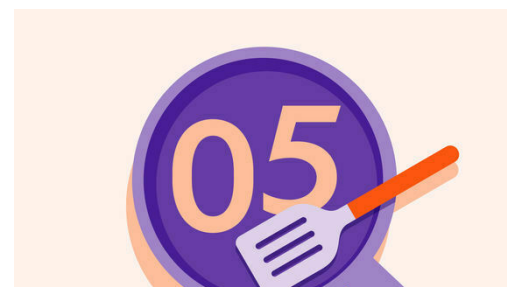
#### 3. Brown lamb

Meanwhile, heat **1 tbs olive oil** in a medium deep frypan over high heat. Cook the **lamb mince**, breaking up the lumps with a spoon, for 3-4 mins until browned.



#### 4. Simmer sauce

Add the **carrot, garlic, kofta seasoning** and **1½ tbs tomato paste** to the lamb and cook, stirring, for 2 mins or until fragrant. Add the **tomato** and **reserved cooking water** (see Kitchen 101), season with **salt and pepper** and cook, covered, for 5 mins or until slightly thickened.



#### 5. Serve up

Add the **pasta** to the sauce and stir to combine. Taste, then season with **salt and pepper**. Remove the pan from the heat. Divide the **lamb pasta** among bowls, scatter over the **cheese** and enjoy!



#### 6. Kitchen 101

Adding the starchy pasta cooking water helps emulsify the sauce so that it binds and coats the pasta.

Questions about the recipe? Customer Service: **02 9056 7570** Email: [hi@dinnerly.com.au](mailto:hi@dinnerly.com.au)

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